

NEWPORT

Meat & Seafood | a Sysco company

BEEF SHORT RIBS



3 BONE CROSS CUT

The most traditional cut. Can be cut to a portioned size OR a thickness.

Item #02-2201 FRESH

Item #02-2212 12-14 oz FROZEN

Item #02-2214 14-16 oz FROZEN



SHORT 2 BONE 4X4

2 Bones Cut 4"x4"

Item #02-2205

CAB SHORT RIB 2 BONE



SINGLE BONE

Unique presentation when served as part of an elegant, composed dish

CAB Sized SHORT RIB SINGLE BONE

2" to 7.5" Available



LONG BONE SHORT RIB OSSO BUCCO

This 20-25 oz portioned Short Rib certainly has the "WOW" factor.

Item #02-2218

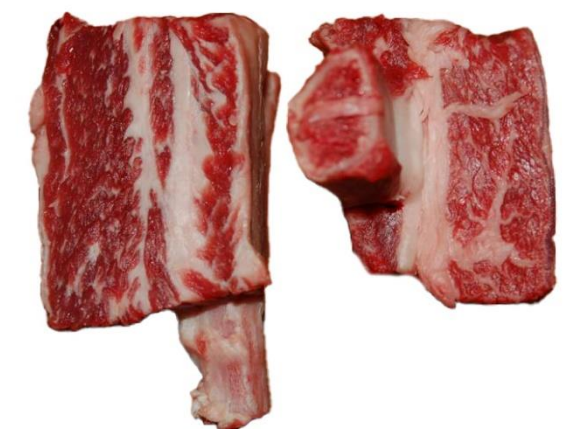


PORTION CHUCK FLAP

Available 4 oz to 16 oz

Item #02-2229

CAB SHORT RIB OSSO BUCCO



SINGLE BONE FRENCHED

Although not hand tied, this smaller sized Frenched Short Rib

is perfect for a luncheon special

SPECIAL ORDER ONLY



HAND TIED PINWHEEL OSSO BUCCO

This cut that could serve as a signature entree or feature at a wine dinner

Item 02-2236 2"

Item 02-2238 3"



WHOLE CHUCK TAIL FLAT MEAT

With an average weight of 2# each, braise whole and portion at service

Item #02-3040



BONELESS BEEF CHUCK SHORT RIB

Portion cut to any size. Braise or try your hand at Sous Vide

SPECIAL ORDER ONLY

Item #02-2385

Contact Newport Meat | 949.474.4040 | NewportMeat.com

